

1984

Benny



APPETIZERS

Shrimp De Jonghe \$3.95

Tender gulf shrimp sauteed in garlic butter and topped with croutons.

Escargot \$3.95

Snails baked in herbed garlic butter.

Stuffed Mushrooms \$4.25

Mushrooms stuffed with cheese sauce and crabmeat.

Potato Skins (4) \$3.50

Deep fried and crispy with mounds of melted cheddar cheese and bacon.

Onion Rings \$1.95

Lightly breaded and delicately seasoned.

Nachos \$2.25

Tortilla chips laced with refried beans, melted cheese then topped with sour cream and a jalapeno.

GREENS

🔥 Caesar Salad (per person) \$3.50

Prepared tableside done with flair just like Caesar of Mexico.

Spinach Salad \$3.25

Fresh spinach tossed with bacon, eggs, croutons and our special dressing.

Greek Salad \$3.25

An array of vegetables and crispy greens topped with crumbled feta cheese and oregano.

House Salad \$1.50

SOUPS

French Onion Soup au gratin \$2.00

Baked in a crock with swiss cheese and croutons over a rich onion beef broth.

Soup du jour \$2.00

Ask your server about our homemade soup of the day.

FROM THE BROILER

Prime Rib \$ 9.75

Queen Cut

King Cut \$12.75

Chopped Sirloin \$ 5.25

Finely ground sirloin broiled to perfection, served with sauteed onions.

Bennys Burger \$ 3.50

One-third pound fresh ground beef stuffed with mushrooms and cheese, served with french fries.

New York Strip Steak Sandwich \$ 5.50

Strip steak broiled to order. Served with mushrooms on a hoagie roll.

🔥 Steak Diane \$12.95

Two medallions of tenderloin sauteed tableside with mushrooms, onions and brown sauce.

Beef Wellington \$12.95

Rich tenderloin done in puff pastry, served with brown sauce and mushrooms.

Filet Mignon \$10.75

Thick cut of tenderloin broiled as you wish.

New York Strip \$ 9.75

The finest boneless cut New York Strip.

"Heart of Illinois" Barbeque Beef Ribs \$ 5.95

Hearty beef ribs braised in our own barbeque sauce.

Boeuf Au Fromage \$ 6.95

Tender chunks of seasoned tenderloin sauteed in oil, then laced with roquefort dressing and parmesan cheese.

Roast Beef \$ 5.75

Choice roast beef served with a rich brown gravy.

VEAL TOUR


Veal Oscar \$9.95
Choice veal topped with steamed asparagus, crabmeat and sauce bernaise.

Veal Marsala \$9.25
Tender veal sauteed with mushrooms and finished with marsala wine and parmesan cheese.

FROM THE SEA

Stuffed Flounder \$7.50
Filet of flounder made with seafood stuffing.

Salmon a la Bernaise \$9.75
Filet of salmon baked in lemon butter and topped with sauce bernaise.

 **Shrimp Scampi** \$8.95
Succulent shrimp made tableside with a steamy garlic sauce.

Sole Almondine \$7.50
Tender filet of sole baked in white wine with white grapes and almonds.

Catfish \$4.25
Rolled in corn meal and deep fried.

POULTRY SELECTIONS

Chicken Divan \$7.50
Tender chicken breast and broccoli draped with a rich cheese sauce and sherry.

Chicken Escondido \$8.75
Boneless breast of chicken stuffed with crabmeat and tucked away in a puff pastry.

Stuffed Chicken Breast Athenian \$8.75
Baked breast of chicken stuffed with feta cheese and walnuts and served with a Greek kima sauce.

Fried Chicken
Deep fried to a golden perfection in our daily made batter.

3 piece \$4.75
5 piece \$6.75

(All of our Entrees include house salad, and choice of potato or rice pilaf)
Ask About Our Nightly Tableside Specials!

PURO MEXICO



Jose Tortilla \$4.75
Large fried flour tortilla topped with spicy beef, beans, mounds of lettuce, tomatoes, avocado and sour cream.

Sancho Mundo Grande \$4.25
A large, soft flour tortilla rolled with seasoned pork, refried beans, lettuce, tomatoes and topped with sour cream.

Burrito \$4.50
A large, soft flour tortilla filled with beef, refried beans, and topped with salsa and melted cheese.

Chimichanga \$4.50
This is your basic burrito, but deep fried.


DESSERTS

Ice Cream \$1.50
Mud Pie 2.50
Pastries 2.50
 **Crepes Suzette** 3.50
 **Peach Melba** 3.50

BEVERAGES

Soft Drink	.65	Milk	.65
Coffee	.65	Espresso	1.00
Tea	.65		
Cafe Sir Joe (per person)			5.00

Our flaming coffee delight done at your table by our maitre d'. An extravaganza which includes several spirits, herbs, spices and coffee.
(Several servings per person)

 *Flaming entrees served tableside by our maitre d'.*

Ask us about our banquet facilities.

